

# Garlic and coriander prawns

*A deliciously light starter for prawn lovers*

**Prep time** – 15 minutes

**Resting time** – 30 minutes

**Cooking time** – 5-10 minutes

**Serves** 4-6

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## **Ingredients:**

12-15 raw, peeled large prawns, 6-7 garlic cloves, 3-4 tbsp. of fresh coriander, 2 tbsp. butter, zest of one lime, squeeze of lime juice, salt and pepper to taste

## **Method:**

In a mixing bowl, toss together the prawns with salt and pepper.

Blend the garlic, coriander, lime zest and juice to a fine paste. Mix this into the prawns and leave to rest for half an hour.

When ready to serve, heat the butter in a wok and add a dash of vegetable oil to prevent it from burning. Toss in the marinated prawns and cook quickly on medium-high heat. If you're feeling brave, add some chopped green chillies.

Serve hot as a side or starter.